

Abstract

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5 The green vegetable puree production process according to the present invention, which ^{contains} ~~comprises~~ a grinding step and an acid addition step and does not include a heating step, produces an unheated green vegetable puree having no catalase activity, containing an acid or acids and having a pH of 2.7 to 4.1. The

10 puree sufficiently maintains the original flavor and taste and freshness of vegetables and is suitable for use in the preparation of foods, especially for vegetable juices.